



FOR SCHOOL LUNCH KITCHENS

Use of Electrical Equipment in the School Lunchroom

RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE

MAY 9 1947

TIPS FOR SCHOOL LUNCH KITCHENS

Preparing, serving and clearing up after lunches in schools can all be simplified with the use of electrical equipment. Your electrical lunchroom aids are more help to you when you use them properly and efficiently. Here are some suggestions about the purchase, use and care of electrical equipment by lunchroom supervisors:

Buy Equipment Which:

1. Is made by a reputable manufacturer who will stand back of his product.
2. Is sold by a reliable dealer who understands your needs, and who can service your equipment should it become necessary.
3. Bears the "UL" circular seal of the Underwriters' Laboratory. This seal indicates that the equipment meets Laboratory safety standards.

Selection Quiz on equipment you now have or plan to buy:

1. Is it easy to operate? Can it be operated by youths as well as adults? Does it require special skill?
2. Does it save time? How much? How much time will it take to clean it and put in A-1 order? Does storage take extra time?
3. Where will it be stored? Will its use warrant the storage space it will take?
4. Does it have multiple uses? What are other ways to use it?
5. Is it safe? Is it a safe item to have in a work area where many people use the equipment?

Let's See!

Make sure everyone has adequate daylight and electric lighting of good quality, for work areas and food service centers. Good light helps make for sanitation and thus for better health.

Save Work!

Electrical aids help you to simplify work. Here are other ways:

1. Eliminate all unnecessary steps in each job by placing equipment where you can use it conveniently. Use short-cuts.
2. Keep everything within easy reach...a knife rack near sink and preparation area...extra shelf space so pans and bowls of unequal size are not nested...a condiment shelf space at range and at preparation area.
3. Use both hands for jobs. Practice makes perfect here.
4. Use the best tool for each job.
5. Combine two jobs wherever possible, as serving from a casserole, saving serving dishes.
6. Sit at your work wherever possible, to save energy and lessen fatigue.

LET'S LOOK AT THE BEST WAYS TO USE AND CARE FOR SOME OF THE ELECTRICAL EQUIPMENT YOUR SCHOOL HAS OR HOPES TO BUY.

Refrigerate perishable foods for safe keeping. Put only clean and washed foods into the refrigerator.

Do not overcrowd the shelves...allow space so that heat from the food can be transferred to the cooling units.

Remove unnecessary wrappings...they delay cooling.

Cover all foods placed in a standard refrigerator, except those which have a protective coating, such as oranges, tomatoes and others.

Open a refrigerator only when necessary...use a tray to save trips to it.

Cool hot foods to room temperature before placing in refrigerator.

Keep hands off the rubber gasket around the door or lid. Keep the gasket clean and free of grease...it will last longer.

Use no sharp instruments when removing ice trays or frozen foods.

Defrost when frost is not more than 1/4" thick, then clean and dry.

Wash inside of refrigerator with mild soda water, using 1 tablespoon of soda to 3 quarts of water. Rinse and dry. Wipe up any spilled food at once...use mild soapy water on outer surface.

Disconnect the refrigerator before cleaning the condenser coils and exposed part of the motor. Use a long-handled brush or vacuum cleaner attachment to remove the dust and lint from these parts.

Follow instructions for oiling motors. Do not over oil.

Cook the Food -- Not the Cook!

1. Range Units: Use pans with straight sides, flat bottoms, and tight covers... pans that fit the units.

Use only enough water to prevent burning, when cooking vegetables and some other foods.

Avoid lifting lid and stirring...exposure to air destroys some vitamins... Bring foods to boil quickly, then switch to lower heat when boiling begins... Gentle boiling cooks food as quickly as violent boiling.

Wipe up any spilled food at once...foods containing acid may remove glaze from porcelain enamel.

2. Oven: Plan so that one heating of oven will do several jobs. Bake more than one food at a time if space permits.

Use a time and temperature chart for baking and roasting. It saves opening of oven door and waste of electricity and time.

Use oven heat after baking to warm and crisp up food. Open the oven door for a few minutes after use, to dry the oven.

3. Hotplate: Attach to a service outlet for safe, efficient, economical operation.

Keep hotplate on convenient table or shelf always ready for use.

Select a sturdy hotplate, with closed units well spaced so cooking pans will fit over hot part of units. A 3-heat or adjustable switch-controlled hotplate will save time and electricity.

Allow heating units to cool before cleaning. If you have an open-coil unit hotplate, toaster, etc., let food char, then remove with a soft brush. Never use a sharp knife or other tool.

4. Roaster: This is a portable electric oven, designed like a deep cooking pan with a lightweight cover. It may be used for roasting, baking, stewing, steaming and boiling.
It also should be attached to a service outlet and kept handy for use, on a shelf, table or cabinet.
Follow oven suggestions in preparing large amounts of a single food or smaller amounts of several foods in your roaster.
5. Keep it Clean and Working: Every piece of equipment has manufacturer's instructions for cleaning and care. These should be followed.

Sinks and Water Heaters: Hot and cold running water makes possible better sanitation in the school, this is a safeguard to health.

Select a water heater large enough to provide plenty of hot water for use in food preparation, washing, rinsing and sanitizing dishes...and for all other cleaning.

Be certain that all seams and joints of the sink and drainboards are tightly closed so that there are no spaces where moisture can collect to breed vermin. A hand basin 15" x 12" located near the lunchroom provides a place to wash hands before eating.

Play Safe!

Grasp the plug cap when disconnecting cord from outlet or appliance.

Examine equipment carefully for wear, and keep in good repair.

Disconnect cord from outlet before cleaning or oiling equipment, or making repairs. Call service man for major repairs.

Do not run cords over sharp nails or angles, or through doorways.

Pull the main switch before replacing a fuse. Locate the cause of trouble before resetting a circuit breaker or replacing a fuse.

Be certain that the range and other types of equipment are correctly installed and inspected.

Note: For further help, see: "Planning the School Lunchroom"-- American School and University Year Book, 1946 and "If You're Shopping for Home Equipment,"-- Barager, A. E. et al., Journal of Home Economics, pp. 137-148, Vol. 35:2, March 1946.